

**KERVALIS**

SARIAGroup

AQUACULTURE

GALLINOL®

This product is obtained after cooking and extraction of fat by mechanical pressing, of slaughtering by-products of birds declared fit for human consumption before and after slaughtering.

Nutrient composition and nutritional values

Free fatty acids NFT 60204 **max 8 %**

Humidity NFT 60201 max 0,5 %
Impurities NFT 60202 max 0,4 %

Insaponifiable NFT 60205 max 1 %
Iodine value (g/100g) NFT 60203 83 - 85

Density at 60°C NFT 60214 0,90
Viscosity at 60°C (mm²/s) 22

Stability : resistance to oxidation

Rancimat test 20 H mini

Shelf life 3 months

Fatty acids profile (% of crude matter)

Indicative values (NFT 60234)

C14	Myristic	0,6
C14:1	Myristoleic	0,1
C16	Palmitic	22,8
C16:1	Palmitoleic	5,2
C18	Stearic	6,2
C18:1	Oleic	41,9
C18:2	Linoleic	21,5
C18:3	Linolenic	1,6

Monoinsaturated fatty acids	42 - 51
Polyinsaturated	21 - 28
Saturated / insaturated	0,37 - 0,41

Uses and nutritional advantages

The specificity of Gallinol is the linoleic acid content.

Recommended storage temperature : 55 - 60 °C.

Packaging: bulk: (25 T).

Regulation

- This product is processed from category 3 raw materials according to Regulation (EC) N° 1069/2009 and (EU) N° 142/2011.

- Veterinary agreement n°35.360.004.

- Product not intended for the human consumption.

Production unit: Vitré (35)



The technical information above is only mean value from our control plan and has been drafted in order to help our customers. It cannot be considered beyond our company's contractual guarantees. Do not hesitate to contact us for any further information.

08/14